



COCKTAILS

ANTONELLA

Gin , Aperol liquor, grapefruit,
Disaronno liquor, tonic water.

\$180 MXN

DUCK & COCKTAIL

Gin, rose liquor, cucumber smash,
cardamon bitter.

\$200 MXN

EL COCO MONJE

Rum, malibu, pineapple juice, coconut
cream, ginger, angostura bitter and
coffee. **\$200 MXN**

LA TACO MARGARITA

Tequila, lemon juice, agave syrup, taco
mix (coriander, pineapple, chile),
pineapple juice and orange liqueur.

\$250 MXN

FRIDA

Tequila, lemon juice, agave syrup,
grapefruit juice and pink peppercorns
with tajin. **\$200 MXN**

* XAMANES *

Ojo de Tigre mezcal , mix of citrus,
mango and Tabasco sauce.

\$200 MXN

* PATRONA *

Patron Silver Tequila, passion fruit
juice, lemon juice and light beer.

\$250 MXN

LA MEXICANA

Silver tequila, lime juice, grilled
pineapple homemade sryup,
Cointreau liquor. **\$200 MXN**

MULES

Belvedere vodka, lime juice, homemade
ginger beer, grapefruit bitter.

\$200 MXN

TIKI LULU

Rum, passion fruit, orange juice,
strawberry, simple syrur and fernet
branca. **\$200 MXN**

PONCHE PUKI

Rum, banana, pineapple juice, passion
fruit, Don mix (cinnamon syrup and
grapefruit).

\$200 MXN

EL SEXY COCO

Malibu rum, dark rum, pina colada,
spices, cofee liqueur & Angostura.

\$200 MXN

* ARRIBITA *

Ojo De Tigre mezcal, watermelon, lime
juice, lemon grass syrup.

\$250 MXN

* MEZTIZO *

Montelobos mezcal, green Ancho Reyes
liquor, lime juice, cucumber and basil
smash, mango shurb.

\$250 MXN

* Not part of the All-Inclusive Plan

NO ALCOHOL

MR BANANA

Banana, pineapple juice,
passion fruit.

\$170 MXN

SOL

Tonic water, pineapple juice, passion
fruit juice and simple syrup.

\$170 MXN



R O N



APPLETON ESPECIAL - 750 ml
APPLETON STATE - 750 ml
BACARDI SOLERA - 750 ml
BACARDI AÑEJO - 946 ml
BACARDI BLANCO - 946 ml
CAPITAN MORGAN - 750 ml
HABANA CLUB 7 AÑOS - 750 ml
HABANA CLUB 3 AÑEJO - 750 ml
MALIBU - 750 ml
MATUSALEM PLATINO - 750 ml
MATUSALEM GRAN RESERVA - 750 ml

\$195 MXN
 \$195 MXN
 \$200 MXN
 \$200 MXN
 \$200 MXN
 \$180 MXN

 \$195 MXN

\$2,300 MXN
 \$2,300 MXN
 \$2,300 MXN
 \$2,300 MXN
 \$2,760 MXN
 \$2,000 MXN
 \$2,300 MXN
 \$2,300 MXN
 \$2,300 MXN
 \$2,990 MXN
 \$2,990 MXN

V O D K A

BELVEDERE - 700 ml
BELVEDERE CITRUS - 750 ml
BELVEDERE - 1.75 lt
BELVEDERE - 3 lt
ABSOLUT AZUL - 750 ml
ABSOLUT CITRON - 750 ml
ABSOLUT MANDARIN - 750 ml
ABSOLUT RASPBERRY - 750 ml
ABSOLUT MANGO - 750 ml
GREY GOOSE - 750 ml
KETEL ONE - 750 ml
SMIRNOFF - 750 ml
STOLICHNAYA - 750 ml

\$280 MXN
 \$280 MXN

 \$200 MXN
 \$200 MXN
 \$200 MXN

 \$200 MXN
 \$220 MXN

\$3,740 MXN
 \$3,740 MXN
 \$8,970 MXN
 \$14,350MXN
 \$2,300 MXN
 \$2,300 MXN
 \$2,300 MXN
 \$2,300 MXN
 \$2,300 MXN
 \$2,300 MXN
 \$4,025 MXN
 \$4,025 MXN
 \$2,300 MXN
 \$2,300 MXN

M E Z C A L

MEZCAL 400 CONEJOS - 750 ml
MEZCALES 11:11 ESPADIN - 750 ml
MEZCAL 11:11 TOBALA - 750 ml
MEZCAL KIT MADERA MEZCAL 11:11
MEZCAL OJO DE TIGRE - 750 ml
MEZCAL MONTELOBOS JOVEN ESPADIN - 750 ml
MEZCAL BRUXO #3 BARRIL - 750 ml
MEZCAL BRUXO #4 BARRIL - 750 ml
MEZCAL BRUXO #5 BARRIL - 750 ml

\$180 MXN
 \$180 MXN
 \$270 MXN

 \$220 MXN
 \$250 MXN

\$2,530 MXN
 \$2,645 MXN
 \$3,220 MXN
 \$1,890 MXN
 \$2,500 MXN
 \$2,875 MXN
 \$2,990 MXN
 \$4,025 MXN
 \$6,325 MXN

T E Q U I L A

VOLCAN DE MI TIERRA - 750 ml
CAZADORES REPOSADO - 750 ml
CUERVO 1800 CRISTALINO - 750 ml
CUERVO 1800 AÑEJO - 750 ml
CUERVO 1800 REPOSADO - 750 ml
CUERVO 1800 BLANCO - 750 ml
CUERVO TRADICIONAL - 750 ml
DON JULIO 70 AÑEJO CRISTALINO - 750 ml
DON JULIO AÑEJO - 750 ml
DON JULIO REPOSADO - 750 ml
DON JULIO 1942 - 750 ml
HERRADURA ULTRA - 750 ml
HERRADURA AÑEJO - 750 ml
HERRADURA REPOSADO - 750 ml
HERRADURA BLANCO - 750 ml
PATRON SILVER - 750 ml
PATRON REPOSADO - 750 ml
CLASE AZUL REPOSADO - 750 ml

\$330 MXN

 \$240 MXN

 \$270 MXN

 \$240 MXN

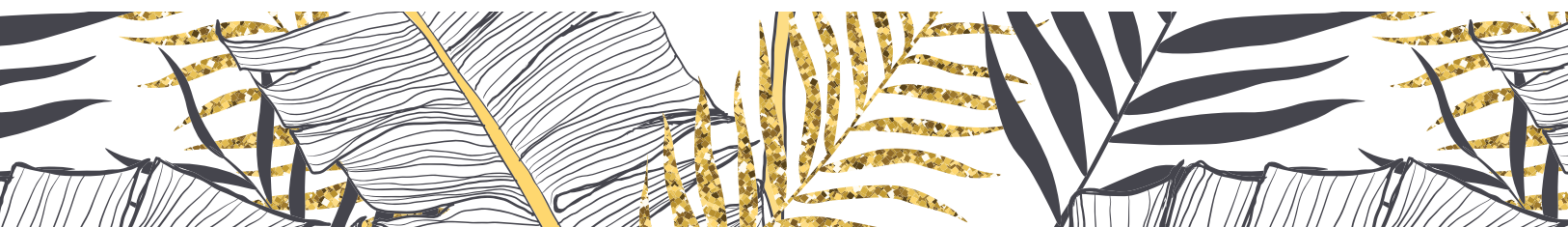
 \$260 MXN
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 \$220 MXN

\$4,700 MXN
 \$2,645 MXN
 \$3,850 MXN
 \$3,450 MXN
 \$2,990 MXN
 \$2,760 MXN
 \$2,645 MXN
 \$5,100 MXN
 \$3,910 MXN
 \$3,450 MXN
 \$7,500 MXN
 \$3,910 MXN
 \$3,680 MXN
 \$3,565 MXN
 \$2,875 MXN
 \$4,140 MXN
 \$4,140 MXN
 \$5,200 MXN

BOTELLAS / BOTTLES



Precios en pesos mexicanos. Todos los precios incluyen impuestos / Prices in Mexican pesos. All prices include taxes.



BOURBON

JIM BEAN - 750 ml
CROWN ROYAL - 750 ml
JACK DANIELS - 750 ml

\$230 MXN
 \$230 MXN
 \$230 MXN

\$2,530 MXN
 \$2,760 MXN
 \$2,760 MXN

WHISKY

BUCHANANS 12 AÑOS - 750 ml
BUCHANANS 18 AÑOS - 750 ml
CHIVAS REGAL 12 AÑOS - 750 ml
JW RED LABEL - 750 ml
JW BLACK LABEL - 750 ml
JW DOUBLE BLACK - 750 ml
JW GREEN LABEL - 750 ml
JW BLUE LABEL - 750 ml

\$4,500 MXN
 \$7,200 MXN
 \$4,500 MXN
 \$2,800 MXN
 \$4,500 MXN
 \$4,025 MXN
 \$4,600 MXN
 \$9,200 MXN

GINEBRA - GIN

HENDRICKS - 750 ml
BOMBAY SAPPHIRE - 750 ml
TANQUERAY TEN - 750 ml
TANQUERAY - 750 ml
BEEFEATER DRY - 750 ml
BEEFEATER 24 - 750 ml

 \$230 MXN
 \$230 MXN

\$4,025 MXN
 \$3,680 MXN
 \$3,565 MXN
 \$2,990 MXN
 \$2,875 MXN
 \$3,565 MXN

COGNAC

HENNESSY VS - 750 ml
HENNESSY VSOP - 750 ml
HENNESSY XO - 750 ml
REMY MARTIN VSOP - 750 ml
MARTELL VS - 750 ml
MARTELL VSOP - 750 ml

\$270 MXN

\$3,680 MXN
 \$4,025 MXN
 \$11,270 MXN
 \$4,370 MXN
 \$4,255 MXN
 \$4,480 MXN

BRANDY

TORRES 20 - 750 ml
TORRES 10 - 750 ml
TORRES 5 - 750 ml
TERRY CENTENARIO - 750 ml

\$3,795 MXN
 \$2,760 MXN
 \$2,645 MXN
 \$2,645 MXN

LICOR - LIQUEUR

JÄGERMEISTER - 750 ml
ABSINTH - 750 ml
BAILEYS - 750 ml
LICOR 43 - 750 ml
HIPNOTIQ BLU - 750 ml

\$190 MXN

 \$180 MXN
 \$160 MXN
 \$200 MXN

\$2,645 MXN
 \$3,045 MXN
 \$3,220 MXN
 \$2,875 MXN
 \$3,105 MXN

CHAMPAGNE

MOËT & CHANDON BRUT IMPERIAL - 750 ml
MOËT & CHANDON BRUT IMPERIAL - 3 lt
MOËT & CHANDON ROSE IMPERIAL - 750 ml
MOËT & CHANDON ICE IMPERIAL - 750 ml
MOËT & CHANDON ICE - 1.5 lt
MOËT & CHANDON NECTAR IMPERIAL - 750 ml
VEUVE CLICQUOT CARTE JAUNE - 750 ml

\$3,600 MXN
 \$12,500 MXN
 \$4,100 MXN
 \$3,450 MXN
 \$8,500 MXN
 \$4,560 MXN
 \$4,350 MXN

OTHER DRINKS

ALUMINIUM BOTTLE FOR WATER
RED BULL REGULA

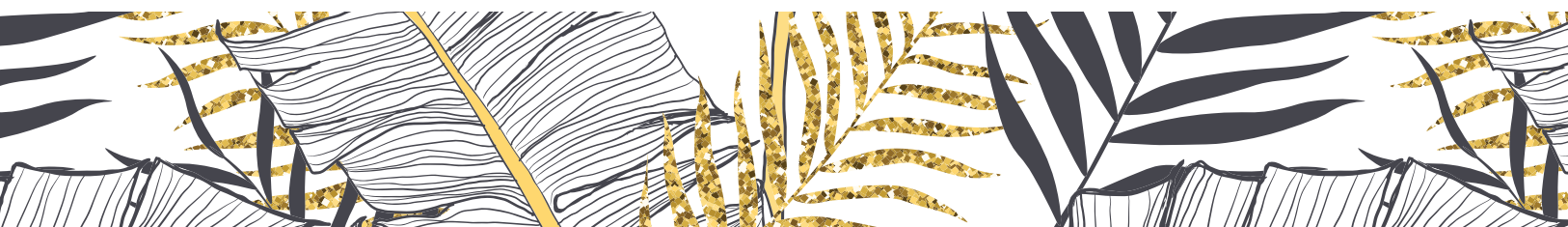
\$150 MXN
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BOTELLAS / BOTTLES



FOUNDED EN 1743
MOËT & CHANDON
 CHAMPAGNE
 ★

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SNACKS



ENG

BASICS

CHICKEN WINGS

From the farm to your table with the sauce that you prefer, BBQ, Blue cheese or Ranch, served with carrot and cucumber to give the best flavor to your wings

PARMESAN	\$ 200 M^{XX}
BBQ	\$ 180 M^{XX}
BUFFALO	\$ 180 M^{XX}

NACHOS \$ 210 M^{XX}

Served with chicken or flank steak, chili beans, Mexican sauce, jalapeño peppers and cheddar cheese

GUACAMOLE \$ 140 M^{XX}

With fresh tortilla chips

FRENCH FRIES \$ 110 M^{XX}

SALADS

CUCUMBER AND TOMATO \$ 120 M^{XXN}

Mixed lettuces with homemade pesto, black olives, tomato and cucumber

ARUGULA WITH GOAT CHEESE \$ 120 M^{XXN}

Baby spinach, cherry tomato, caramelized pear served with honey mustard vinaigrette

GREEN APPLE AND WALNUT \$ 120 M^{XXN}

Combination of green leaves seasoned with yellow lemon vinaigrette served with walnuts, apples, and tofu

SEAFOOD

CEVICHE TROPICAL \$ 210 M^{XXN}

Catch of the day marinated in lime juice with tropical fruits and vegetables

SHRIMP AGUACHILES \$ 210 M^{XXN}

Shrimps marinated in lime juice served with cucumber, purple onion, sunflower sprout, and leek in passion fruit sauce

SHRIMP TOSTADAS \$ 220 M^{XXN}

Fresh shrimps bathed with a reduction of red wine, chipotle aioli and sprinkled with sesame

TUNA TOSTADAS \$ 220 M^{XXN}

Thin tuna cubes served on corn tostada with guacamole, garnished with fresh avocado slices and red onion

SALMON TARTARE \$ 230 M^{XXN}

Served with avocado and cucumber marinated with soy, lemon, and ginger

BURGERS

CLASSIC \$ 290 M^{XXN}

Delicious grilled meat served with mozzarella cheese, bacon, pickles, red onion, tomato and lettuce

PRIME 28 \$ 440 M^{XXN}

(Not included at the all inclusive package)

230 grs of 100% rib eye meat, habanero aioli, mozzarella cheese, onion marmalade, salad arugula with cherries, red wine vinaigrette and Roquefort cheese. Accompanied by garnish of fried sweet potato.

AL PASTOR \$ 250 M^{XXN}

Pork marinated "al pastor" style, served with mozzarella cheese, chipotle aioli, roasted pineapple, with purple onion and coriander leaves

BBQ \$ 265 M^{XXN}

Select grilled meat bathed in homemade BBQ sauce served with bacon, pickles, red onion, tomato and lettuce

PORTOBELLO \$ 250 M^{XXN}

Grilled Portobello mushroom marinated with balsamic vinegar, served with, pickles, red onion, tomato and lettuce

TACOS & TORTAS

RIB TACOS \$ 210 M^{XXN}

Double cooked rib served on corn tortilla with avocado, garnished with onion and coriander

TACOS BAJA \$ 210 M^{XXN}

Thin strips of tempura grouper, served with white cabbage, chipotle aioli and coriander

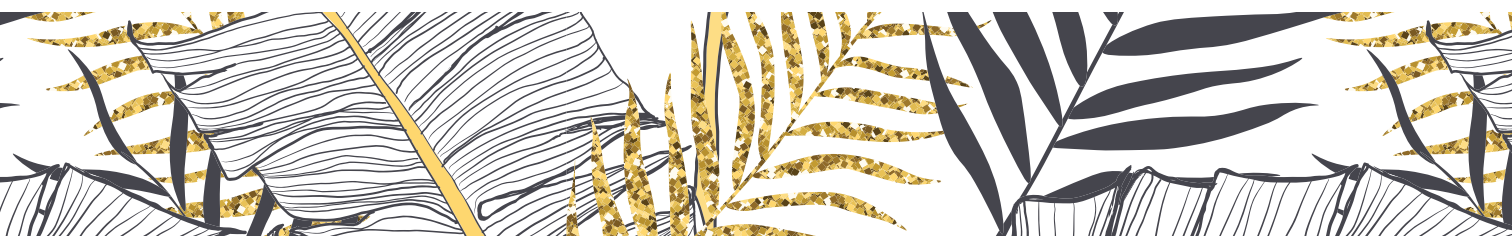
HEALTHY TACOS \$ 195 M^{XXN}

Vegetable tempura with coriander aioli and tamarind sauce

MILANESA STEAK TORTA \$ 175 M^{XXN}

House bread stuffed with breaded beef, refried beans, mayonnaise, tomato, and avocado

Prices in Mexican pesos. All prices include taxes.



POSTRES DESSERTS



CHEESE CAKE

\$ 85^{MXN}

Fino espejo de frutos del bosque reposado
en suave cama de queso.

*Fine sauce of berries resting on a soft
cheese cake.*

CHOCO FLAN

\$ 85^{MXN}

Suave Crema cuajada sabor vainilla aroma-
tizada con caramelo, montada sobre un
biscocho de chocolate.

*Soft vanilla caramel custard covered with
caramel served over a chocolate cake.*

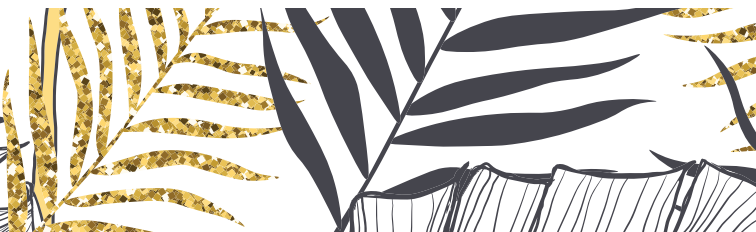
PASTEL DE CHOCOLATE CHOCOLATE CAKE

\$ 110^{MXN}

Suave biscocho de chocolate perfumado Con
toque un cítrico de naranja.

*Soft scented chocolate biscuit With a dash
of orange citrus.*

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NIGIRI (\$ per piece)

Escalope of fish or seafood of your choice, resting on a bed of rice seasoned with rice vinegar.

TACO (OCTOPUS)	\$ 65^{MXN*}
SHAKE (SALMON)	\$ 95^{MXN*}
MAGURO (TUNA)	\$ 95^{MXN}
EBI (SHRIMP)	\$ 120^{MXN*}
SURIMI (FISH)	\$ 70^{MXN*}

VEGETARIAN NIGIRI (\$ per piece)

Your choice of vegetables, resting on a bed of rice seasoned with rice vinegar

AVOCADO	\$ 75^{MXN}
ASUPARAGASU	\$ 75^{MXN}
SHITAKE	\$ 95^{MXN*}
KAMPIO	\$ 70^{MXN}

GUNKAN (\$ per piece)

Seasoned rice wrapped in nori seaweed sheet, with the ingredients of your choice

MASAGO \$ 95^{MXN*} (Flying fish roe)

IKURA \$ 95^{MXN} (Salmon Roe)

SHIBAKY SHAKE \$ 70^{MXN*}
(Salmon, coriander, chives, serrano chile, lime, ginger, Sriracha sauce, sesame seed and mayonnaise)

SHIBAKY MAGURO \$ 70^{MXN}
(Tuna, coriander, red onion, lemon, ginger, Sriracha sauce, sesame seed, soy and mayonnaise)

TEMAKI (\$ per piece)

Cone of nori filled with steamed rice and fish, seafood or vegetables

TEMAKI OSAKI \$ 85^{MXN}
Tampico sauce (surimi, mayonnaise, serrano chile, red onion and chives) garnished with cucumber, cream cheese and yamagobo

TEMAKI SHAKE SPICY \$ 100^{MXN*}
Salmon paste (Coriander, lime, ginger, sesame seed, serrano chile, mayonnaise, sriracha sauce and soy) garnished with asparagus, cucumber, chives and cream cheese

TEMAKI MAGURO \$ 100^{MXN}
Tuna sauce (red onion, coriander, lemon, ginger, sesame seed, Sriracha sauce, soy and mayonnaise) served with avocado, cucumber, turnip and chives

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SUSHI ROLL

MAGURO SPICY MAKI (6 PZ.) \$ 110^{MXN}
Tuna, red onion, coriander, lemon, ginger, sesame seed, Sriracha sauce, soy and mayonnaise with steamed and seasoned rice

SHAKE SPICY MAKI (6 PZ.) \$ 110^{MXN}
Salmon, coriander, lime, ginger, sesame seed, serrano chile, mayonnaise, Sriracha sauce and soy with steamed and seasoned rice and avocado

PHILADELPHIA MAKI (8 PZ.) \$ 120^{MXN}
Salmon, avocado and cream cheese with steamed and seasoned rice and toasted sesame seeds

CALIFORNIA MAKI (8 PZ.) \$ 145^{MXN}
Surimi, avocado and cucumber with steamed and seasoned rice and toasted sesame seeds

SHAKE NO KAWA MAKI (4 PZ.) \$ 160^{MXN*}
Steamed and seasoned rice, avocado, asparagus, cucumber, salmon skin with nori and turnip katsuramuki

MISO ROLL (8 PZ.) \$ 220^{MX*}
Shrimp tempura, avocado and cream cheese with seasoned rice, salmon, lemon, sriracha sauce, miso sauce and sesame seeds

ACEVICHADO ROLL (8 PZ.) \$ 240^{MX*}
Shrimp, avocado and yamagobo (Burdock root) with seasoned rice, red snapper ceviche and balsamic soy with habanero chile

MORI URAMAKI (8 PZ.) \$ 230^{MX*}
Shrimp tempura, kanikama osaki and cream cheese with seasoned rice, avocado, mango and teriyaki sauce

VEGANO ROLL (4 PZ.) \$ 175^{MX*}
Seasoned rice, avocado, asparagus, cucumber, chives, shiitake and yamagobo (Burdock root) with nori and turnip katsuramuki

POKEBOWLS

Traditional japanese rice, steamed and served with fresh ingredients, ponzu sauce and eel sauce

TATAKI BOWL \$ 290^{MXN*}
Tuna tataki, onion, serrano chile, ikura, avocado

CRUST BOWL \$ 140^{MXN}
Shrimp, surimi, cream cheese, cucumber

TUNA BOWL \$ 140^{MXN}
Tuna, cucumber, avocado, cream cheese

GREEN BOWL \$ 175^{MXN}
Wakame, cucumber, tofu, nori, lettuce, spinach, kiwi, sesame seeds

TROPICAL BOWL \$ 140^{MXN}
Fish, fruits, jicama, avocado, cucumber, carrot, masago

LIGHT BOWL \$ 175^{MXN}
Salmon, avocado, cucumber, wakame, nori

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